

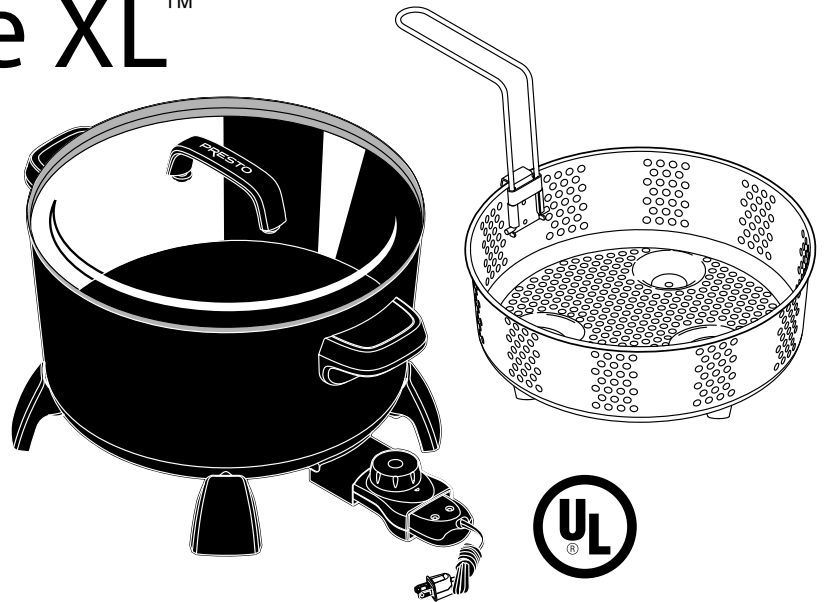
PRESTO®

10-quart

Kitchen Kettle XL™

multi-cooker/steamer

- Steams, stews, roasts, boils, deep fries and more.
- Large cooking surface for convenient browning.
- Nonstick finish, inside and out, for stick-free cooking and easy cleaning.
- Fully immersible and dishwasher safe with the heat control removed.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

INSTRUCTIONS

Visit www.GoPresto.com

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against electrical shock or burns, do not immerse heat control or magnetic cord in water or other liquid.
3. Be sure that handles and legs are assembled and fastened properly before using this appliance. See detailed assembly instructions on page 2.
4. Be sure that handle is properly attached to basket and locked in place. See detailed assembly instructions on pages 2 and 3. Failure to securely attach basket handle can result in release of basket during use which may result in severe burns.
5. Do not touch hot surfaces. Use handles or knobs.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Close supervision is necessary when any appliance is used by or near children.
8. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
9. Always attach heat control and magnetic cord to appliance first, then plug cord into the wall outlet. To disconnect heat control and magnetic cord, turn control to OFF, remove plug from wall outlet, and then remove magnetic plug end from heat control. Allow appliance to cool, then remove heat control from appliance.
10. Unplug from outlet and remove heat control from appliance when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts and before cleaning.
11. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
12. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries. Use only genuine Presto® accessories and replacement parts.
13. Do not let cord hang over edge of table or counter or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner or in a heated oven.

15. Do not use outdoors.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.** Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion.

Connect the power supply cord to a 120VAC electrical outlet only.

How to Attach Legs and Handles

Tools Required: #2 Phillips screwdriver

Parts Included: 4 legs, 2 handles

To Attach Legs to Base

1. Place the multi-cooker upside down on the table or counter.
2. Using the screwdriver, remove the screws from the four mounting projections on the bottom of the multi-cooker and set aside. Use these screws to attach the legs to the base.
3. Position one of the legs, rubber foot facing up, over one of the mounting projections (Fig. A). Align the hole in the leg with the hole in the mounting projection and fasten securely with the screw. The leg should not rock or move if twisted.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of legs.

4. Repeat step 3 for the other three legs. When properly assembled, the multi-cooker should sit level with no leg rock.

To Attach Handles to Base

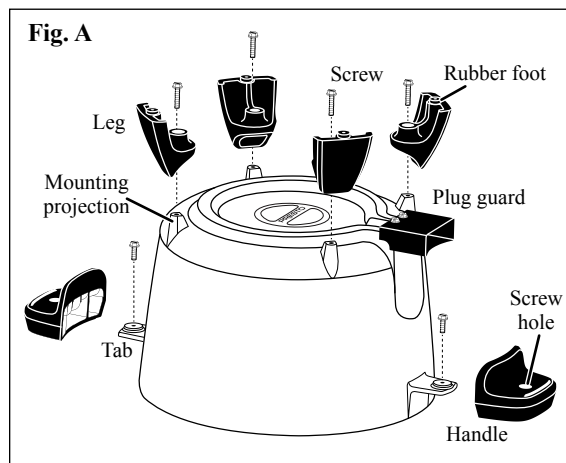
1. Place the multi-cooker upside down on the table or counter.
2. Using the screwdriver, remove the screws from the tabs on each side of the base and set aside. Use these screws to attach the handles to the base.

HINT: When removing the screw under the plug guard, hold the screwdriver at a slight angle or use a short screwdriver or a screwdriver with a long shank.

3. Slide one of the handles, with the screw hole facing up, onto the tab so the hole on the tab aligns with the hole on the handle (Fig. A). Fasten securely with the screw. The handle should not wobble, but slight movement from side to side is normal.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles.

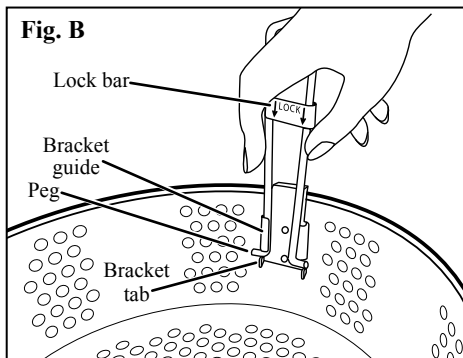
4. Repeat step 2 for the other handle. When properly installed, the handles should be parallel with the table or counter.



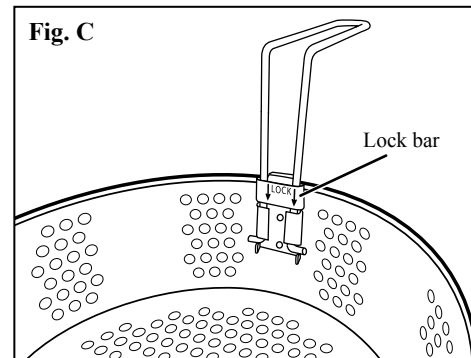
How to Attach Basket Handle for Deep Frying and Blanching

NOTE: When using the basket for deep frying and blanching foods, position the basket handle **outside** of the basket.

1. Slide the lock bar up on the handle (Fig. B). Then squeeze the handle bars together and fit them into the bracket guides. The pegs should rest on the bracket tabs below the bracket guides (Fig. B).



2. After attaching the handle to the basket, slide the lock bar down (Fig. C) to the locked position to ensure against accidental detachment of the handle from the basket.

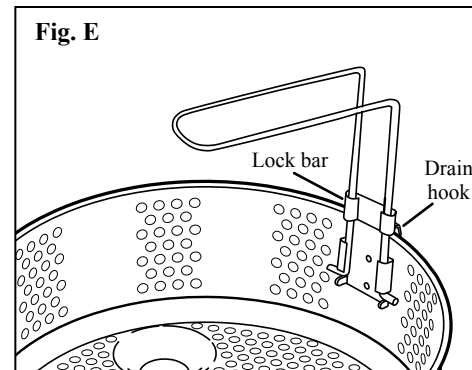
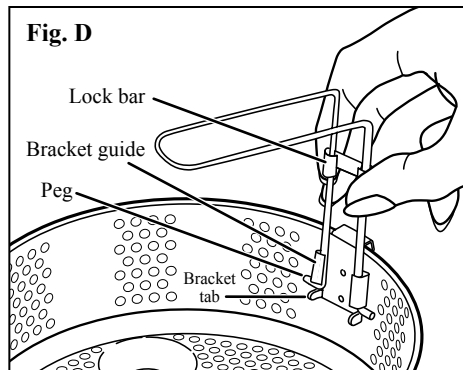


How to Attach Basket Handle for Steaming

NOTE: When using the basket for steaming foods, position basket handle towards the **inside** of the basket.

1. Slide the lock bar up on the handle. With the handle **facing the inside of the basket**, squeeze the handle bars together and fit them into the bracket guides. The pegs should rest on the bracket tabs below the bracket guides (Fig. D).

2. After attaching the handle to the basket, slide the lock bar down until it touches the top of the drain hook (Fig. E). This is the locked position and will ensure against accidental detachment of the handle from the basket.

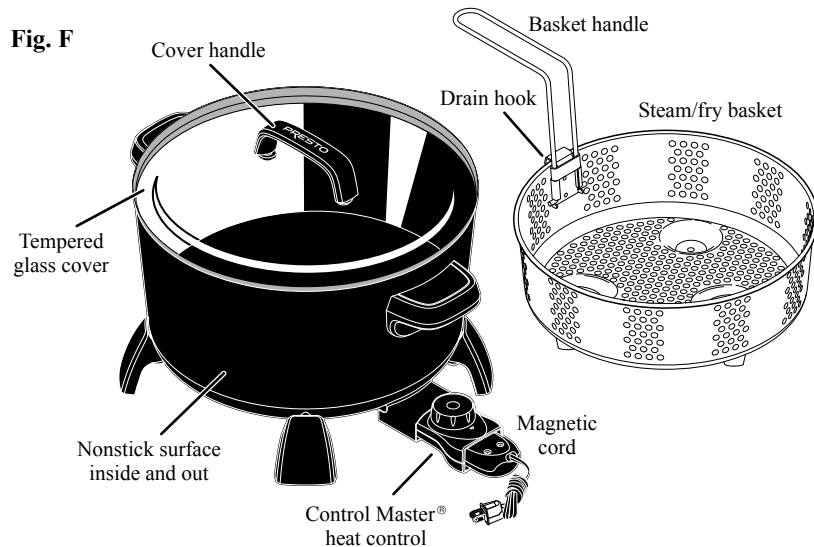


Before First Use

This versatile electric multi-cooker braises, steams, boils, blanches, deep fries and more. It is also great for making soups, stews, and desserts. Before using the multi-cooker for the first time, become familiar with the various parts (Fig. F), read the instructions carefully, and wash it according to the Care and Cleaning instructions on page 4.

CAUTION! This appliance is not intended to melt wax, gels, plastics, or other materials for making candles or for other hobbyist activities or in any commercial or business application. Using this appliance for purposes different from those specified in the instruction manual may cause damage to the appliance and will void the warranty.

Fig. F



How to Use

NOTICE: Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky. In addition, use heat-resistant nylon, plastic, wooden, or rubber utensils to turn, stir, or remove food when not using the steam/fry basket. Do not use metal utensils as they may scratch the nonstick surface.

1. Place the multi-cooker on a dry, level, heat-resistant surface away from the wall and the edge of the surface. Do not let the cord hang or drape over the edge of the counter or table within reach of children. Remove the cover from the multi-cooker.

NOTICE: To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the multi-cooker, taking care not to place the foil under the legs.

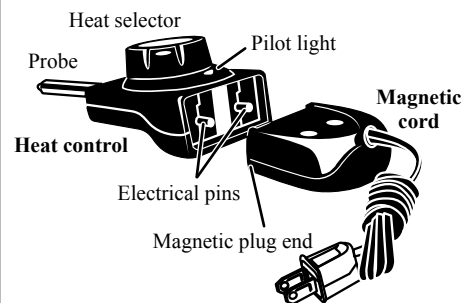
2. Insert the heat control probe into the multi-cooker so the two electrical pins on the appliance are fully inserted into the heat control.

Then attach the magnetic cord to the heat control by aligning the magnetic plug end with the two electrical pins located on the back of the heat control (Fig. G).

Due to the fact the magnetic plug end is polarized, it is intended to be attached to the heat control only one way. The printed patent information on the plug end should be facing up. The cautionary language should be facing the counter. When properly aligned and positioned correctly, the cord end will magnetically attach itself to the heat control.

IMPORTANT: The magnetic cord was designed to detach easily from the heat control. As a result, if bumped or touched during use, it could detach and cause the multi-cooker to stop heating. Avoid contact with the magnetic cord during operation. If contact occurs, verify the magnetic cord is still properly connected to the heat control.

Fig. G: Control Master® heat control



To assure the continued accuracy of the Control Master® heat control, avoid rough handling during use and storage. Store it in a clean, dry location away from metal objects. Always check the magnetic plug end of the cord before use to assure metal items have not become attached.

3. Using the cooking method index below, determine the type of cooking method desired and turn to the referenced page.

4. Plug the multi-cooker into a 120VAC electrical outlet only. Preheat the multi-cooker as indicated by the cooking method and follow the cooking instructions. During cooking, the pilot light will go on and off indicating the temperature is being maintained.

NOTE: Occasionally you may hear a pop or clicking sound while the multi-cooker is preheating. This is normal and a sign of fast heatup. You may also notice this sound as the multi-cooker cools down.

When using the multi-cooker for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal.

5. When cooking is complete, turn the heat control to OFF. Remove the plug from the outlet and then remove the magnetic plug end from the heat control. Allow to cool completely before removing the heat control from the multi-cooker and before cleaning.

Cooking Methods

Your Presto® 10-quart Kitchen Kettle multi-cooker/steamer is truly versatile as you can prepare soups and stews, steam vegetables and seafood, deep fry, and even prepare fruits and vegetables for freezing (known as blanching).

Because this multi-cooker does so many things, this book first provides a general overview of how to use, clean, and care for it and then specific sections on the various cooking methods available to you. Detailed instructions and recipes begin on the pages indicated below:

Cooking Method	Page	Cooking Method	Page	Cooking Method	Page
Blanch	7	Braise	6	Simmer (soups and stews)	4
Boil (pasta and rice)	7	Deep Fry	8	Steam (vegetables and fish)	6

Care and Cleaning

The multi-cooker may be washed in the dishwasher or by hand.

NOTICE: If you choose to wash the multi-cooker in the dishwasher, the basket and bottom of the multi-cooker will likely discolor due to the caustic nature of the dishwasher detergent. In addition, a gray residue may form on the bottom of the multi-cooker which may transfer to towels or to skin.

When washing by hand, use warm, soapy water and rinse and dry thoroughly. Clean the nonstick base with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge or Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary.

Soaking the multi-cooker to loosen food residue is not necessary. If, however, soaking the multi-cooker is desired, do not soak for more than 2 hours. Soaking for more than 2 hours may damage the nonstick finish.

Do not use steel wool or abrasive kitchen cleaners. Do not immerse the Control Master® heat control or magnetic cord in water or let either come in contact with any liquid.

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a solution of 2 tablespoons of automatic dishwasher detergent powder and 2 cups of water. Bring the water to a boil in the multi-cooker and then reduce the heat to simmer level (between WARM and 200°) by turning the heat control down until the pilot light goes out. Slowly stir in the dishwasher detergent. Simmer uncovered for 20 minutes.

Drain the solution and wash the multi-cooker in warm, soapy water. Rinse and dry thoroughly. After treating the multi-cooker, it is recommended that the cooking surface be wiped lightly with vegetable oil before the next use.

Periodically check the screws on the two handles and four legs for looseness. Retighten, if necessary, with a Phillips screwdriver.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles and legs.

Any maintenance required for this appliance, other than normal household care and cleaning, should be performed by the Presto Factory Service Department (see page 10).

Glass Cover Care and Use Instructions

CAUTION! The glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal injury or property damage.

Handle the cover carefully. Do not scrape or gouge the glass with hard or sharp utensils. Do not handle a hot cover with a wet towel or place it on a cold or wet surface. Sudden, extreme changes in temperature may cause the glass to break. Do not use the cover if it is chipped or cracked. Avoid rough handling in use and storage.

Keep the cover clean. Allow the cover to cool before washing. This cover is dishwasher safe. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.

Simmer

This multi-cooker makes preparing your favorite soups and stews so easy; foods will simmer at some point between WARM and 200°. Heat the multi-cooker at 250° until the food boils. Then place cover on multi-cooker and reduce the heat to the simmer level by turning the heat control down until the pilot light goes out.

* Scotch-Brite and Dobie are registered trademarks of 3M Company. Presto is not affiliated with this company.

Vegetable Stock

- | | |
|---|--|
| 2 tablespoons vegetable oil | 2 cups parsley, cut into 1-inch pieces |
| 4 cups carrots, cut into 1-inch pieces (about 6 medium) | 12 cloves garlic, whole |
| 2 cups celery, cut into 1-inch pieces (about 4 ribs) | 2 bay leaves |
| 4 medium onions, quartered | 2 teaspoons salt |
| 16 cups water | ½ teaspoon black pepper |

Preheat multi-cooker at 300°. Add oil and sauté carrots, celery, and onions 4 minutes or until slightly softened. Add water, parsley, garlic, bay leaves, salt, and pepper; bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 hours. Strain stock.

Makes 16 cups

Zesty Tortellini Soup

- | | |
|-----------------------------------|--|
| 1 pound Italian sausage | 7 cups beef broth |
| 1 cup chopped onion | ½ teaspoon dried basil leaves |
| 3 cloves garlic, minced | 1 (9-ounce) packages fresh cheese tortellini noodles |
| 1 cup sliced carrots | 1 cup sliced zucchini |
| 4 ounces mushrooms, sliced | ¼ cup fresh, chopped parsley |
| ½ cup chopped red pepper | ¼ teaspoon black pepper |
| 1 (16-ounce) can crushed tomatoes | Grated Parmesan cheese |
| 1 (8-ounce) can tomato sauce | |

Preheat multi-cooker at 375°. Brown sausage. Remove sausage to a bowl. Reduce heat to 300°; add onion and sauté until translucent. Add garlic and sauté for another 30 seconds. Return sausage to multi-cooker and add carrots, mushrooms, red pepper, tomatoes, tomato sauce, broth, and basil. Heat until boiling. Turn heat control down until pilot light goes out. Cover and simmer 25 minutes. Add tortellini, zucchini, parsley, and pepper. Cover and simmer 8 minutes. Ladle soup into serving bowls. Top with Parmesan cheese.

14 servings (serving size 1 cup) [Note: This recipe can be doubled, if desired.]

Black Bean Soup

- | | |
|---|---|
| 2 pounds dry black beans | 1½ teaspoons ground cumin |
| 2 tablespoons vegetable oil | 12 cups chicken broth |
| 2 cups chopped onion | 4 cups sliced carrots |
| 4 jalapeño peppers, seeded, deveined, minced* | 2 tablespoons packed brown sugar |
| 6 cloves garlic, minced | 1½ cups fresh cilantro, chopped |
| 3 tablespoons chili powder | 2 limes, juiced |
| 3 teaspoons dried oregano | Chopped avocado, red onions, and tomatoes for serving |

*For spicier soup, leave seeds and membranes in the jalapeño peppers before mincing.

Clean and rinse beans. Soak overnight in 12 cups of water or by using quick soak method. To soak beans using quick method, place them in multi-cooker and cover with 12 cups of water. Set heat control to 250° and bring to a boil. Boil for 2 minutes and then turn off heat control. Cover and let stand for 2 hours. Drain off soaking water and remove beans. Dry multi-cooker.

Preheat multi-cooker at 300°. Add oil and sauté onion, peppers, garlic, chili powder, oregano, and cumin for 2 minutes. Stir in beans, broth, carrots, and brown sugar. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer until beans are tender, about 2 hours.

Remove 1 cup of bean mixture, place in blender and purée until smooth. Return to multi-cooker and stir in cilantro and lime juice. Serve with avocado, onions, and tomatoes, if desired.

16 servings (serving size 1 cup) [Note: This recipe can be doubled, if desired.]

Firefighter's Chili

- | | |
|---|------------------------------------|
| 1 pound ground mild or hot Italian sausage | ⅔ cup Worcestershire sauce |
| 1 pound lean ground beef | ¼ cup chili powder* |
| ⅔ cup chopped onion | 2 tablespoons honey |
| 4 cloves garlic, minced | ½ teaspoon dried red pepper flakes |
| 2 (28-ounce) cans diced tomatoes | ½ teaspoon celery seed |
| 2 (15- to 16-ounce) cans pinto beans, drained | ½ teaspoon hot sauce |
| 1 cup dry red wine | Salt and pepper |
| 1 cup beef broth | |

Preheat multi-cooker at 375°. Brown sausage and ground beef. Remove meat to a bowl. Pour off excess drippings; reserve 1 tablespoon in multi-cooker. Reduce heat to 300°. Add onion and garlic; sauté 1 minute. Return sausage and ground beef to multi-cooker and stir in tomatoes, beans, wine, broth, Worcestershire, chili powder, honey, pepper flakes, celery seed, and hot sauce. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer for 30 minutes, stirring occasionally. Season to taste with salt and pepper.

*Amount of chili powder can be increased, as desired, for spicier chili.

14 servings (serving size: 1 cup) [Note: This recipe can be doubled, if desired.]

Southwest Chicken Soup

2 tablespoons vegetable oil	1 (14- to 15-ounce) can diced tomatoes
4 boneless, skinless chicken breasts, cooked and shredded	1 cup fresh whole kernel corn
1 cup chopped onion	1 (4-ounce) can chopped green chilies
1 red pepper, cut into ½-inch pieces	2 cups vegetable stock
1 jalapeño pepper, chopped	1 tablespoon chili powder
2 cloves garlic, minced	1 teaspoon ground cumin
1 (28-ounce) can enchilada sauce	Avocado slices for serving
1 (16-ounce) can pinto beans, drained	Tortilla chips for serving

Preheat multi-cooker at 375°. Add oil and brown chicken. Remove chicken to a plate. Reduce heat to 300°. Add onion and red pepper; sauté for 2 to 3 minutes. Add garlic and sauté for 30 seconds. Return chicken to multi-cooker and stir in enchilada sauce, beans, tomatoes, corn, chilies, stock, chili powder, and cumin. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer for 20 minutes. Serve with avocado slices and tortilla chips.

12 servings (serving size 1 cup) [Note: This recipe can be doubled, if desired.]

Braise

Spiced Pot Roast

1½ teaspoons ground nutmeg	2 tablespoons vegetable oil
1½ teaspoons ground cinnamon	½ cup packed brown sugar
1½ teaspoons salt	1 cup red wine
1 teaspoon ground ginger	1 cup water
¼ teaspoon black pepper	2 small onions, sliced
1 (3- to 5-pound) beef pot or chuck roast	2 cloves garlic, minced
	4 bay leaves

Combine nutmeg, cinnamon, salt, ginger, and pepper; rub into all surfaces of meat. Preheat multi-cooker at 375°. Add oil and brown meat. Dissolve brown sugar in wine and water and pour into multi-cooker. Add onions, garlic, and bay leaves. Bring liquid to a boil. Turn heat control down until pilot light goes out. Cover and simmer 3 to 4 hours or until tender.

6 to 8 servings

Braise your favorite piece of meat or poultry. Combine these foods, but make sure they have compatible flavors. Figure 2 to 4 servings per pound of meat or poultry.

Start with 3 to 5 pounds of beef, pork, or poultry:

Blade Roast	English Cut	Rib Roast	Sirloin Roast
Boston Butt	Flank Steak	Round Roast	Turkey Breast
Brisket	Fore Shank	Rump Roast (boneless)	Whole Chicken
Chuck Roast	Pot Roast	Rump Roast (standing)	

Preheat the multi-cooker at 375°. Brown the meat in vegetable oil.

Add up to a total of 3 cups of any of these liquids:

Beer	Carbonated Beverage	Fruit Juice	Tomato Juice
Broth	Coffee	Red Wine	Water

Add a pinch or two of spices of your choice:

Basil	Dry Soup Mix	Onion	Sage
Bay Leaf	Garlic	Oregano	Salt
Celery	Marjoram	Pepper	Thyme
Dill	Mustard	Rosemary	

Bring liquid to a boil and then turn heat control down until pilot light goes out. Cover and simmer 3 to 4 hours or until tender. Add additional liquid as necessary.

Steam

When using the multi-cooker for steaming, attach the basket handle so it is positioned toward the inside of the basket, as instructed on page 3. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position; see page 3, Fig. E.**

Fish

Pour 2 cups of water, wine, or herb-flavored broth into multi-cooker. Set heat control to 200°. Place 1 layer of fish fillets in basket and lower into multi-cooker. Cover and steam 5 to 10 minutes or until fish flakes easily when tested with a fork.

Fresh Vegetables

Pour 2 cups water into multi-cooker. Set heat control to 200°. Place up to 3 pounds of vegetables in basket and lower into multi-cooker. Cover and steam as indicated in chart below. Steaming time begins once water starts to boil. Add additional water as necessary.

Type of Vegetable	Steaming Time	Type of Vegetable	Steaming Time
Asparagus, thin spears	3 to 4 minutes	Cauliflower, florets	7 to 9 minutes
Asparagus, thick spears	4 to 5 minutes	Corn, on cob	10 to 15 minutes
Beans, whole	7 to 8 minutes	Kale, cut into strips	6 to 7 minutes
Beans, cut into 1-inch pieces	7 to 8 minutes	Parsnips, cut into ¼-inch slices	6 to 7 minutes
Broccoli, spears	5 to 7 minutes	Potatoes (sweet), cut into 1-inch slices	17 to 19 minutes
Broccoli, florets	5 to 7 minutes	Potatoes (white), small (1 to 2 ounces each) whole	13 to 15 minutes
Brussels Sprouts, 1- to 1½-inch diameter	9 to 11 minutes	Potatoes (white), medium, quartered	13 to 15 minutes
Cabbage, cut into 2-inch wedges	15 to 20 minutes	Spinach, whole leaves	3 to 4 minutes
Carrots, cut into ¼-inch slices	6 to 7 minutes	Squash (yellow, crookneck, zucchini), cut into ¼-inch slices	5 to 7 minutes
Carrots, baby-cut	11 to 14 minutes	Turnips, cut into ¾- to 1-inch slices	10 to 12 minutes

Boil

Pasta

Up to 1 pound of pasta can be prepared at one time. Following package instructions, pour water and salt into multi-cooker. Set heat control to 250°. Bring water to a rolling boil. Fill basket with pasta and gradually lower into boiling water. Cook, uncovered, until pasta reaches desired level of doneness. Lift basket, and using drain hook, hook basket onto multi-cooker rim to drain.

Fluffy Rice

Place 4 cups rice, 1 teaspoon salt (optional), and amount of water specified below in multi-cooker. Set heat control to 250°. Cover and bring to a vigorous boil, stirring once. Turn heat control down until pilot light goes out and simmer for amount of time specified. Turn heat control to OFF, cover, and let stand for 5 minutes. Fluff with a fork.

Type of Rice	Liquid	Boiling Time
White, long-grain	8 cups	15 to 18 minutes
White, medium-grain	8 cups	15 to 18 minutes
Brown	8 cups	45 to 50 minutes

Blanch

When using the multi-cooker for blanching, you will need to attach the handle to the basket as instructed on page 2. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position; see page 2, Fig. C.**

Vegetables are blanched before freezing to stop enzyme action and to retain fresh flavor and appearance. Wash vegetables thoroughly and sort according to size or cut into uniform pieces.

Fill the multi-cooker with water up to the line which is located on the inside of the unit, set heat control to 250°, and bring to a rolling boil. Place no more than 1 pound of vegetables in basket and lower into boiling water. Cover and boil for time specified in chart below.

After heating, immediately plunge vegetables in ice water to cool quickly and thoroughly. When cool, remove from water, drain, pack, seal, and freeze. Return water to a full boil for successive batches.

Type of Vegetable	Blanching Time	Type of Vegetable	Blanching Time
Asparagus, thin spears	2 minutes	Carrots, diced, sliced, or lengthwise strips	2 minutes
Asparagus, thick spears	4 minutes	Cauliflower, florets, 1 inch across	3 minutes
Beans, green or wax	3 minutes	Corn, on cob	7 to 11 minutes
Beans, lima	2 to 4 minutes	Corn, kernel	4 minutes
Broccoli, florets, 1½ inches across	3 minutes	Greens	2 minutes
Brussels Sprouts	3 to 5 minutes	Peas, green	1½ minutes
Carrots, small	5 minutes	Turnips, diced	2 minutes

Deep Fry

When using the multi-cooker for deep frying, you will need to attach the handle to the basket as instructed on page 2. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position; see page 2, Fig. C.**

Important Safety Information

- Do not let the cord hang or drape over the counter or table edge within reach of children.
- Remove the cover from the multi-cooker while the oil is heating or while frying.
- Always remove the plug from the wall outlet, then remove the heat control from the multi-cooker when not in use.

WARNING! Burn Hazards

- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- **Oil and water do not mix.** The combination can be dangerous. When the oil is heated, any water droplets in the oil superheat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the multi-cooker. Always remove ice crystals and excess moisture from foods by patting them dry with paper towels before frying.
- Uncooked potatoes contain a high percentage of moisture and extreme caution must be used when frying.
- Use caution when frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs, rather than a fork, to turn food during frying and to remove food from oil.
- Use caution when frying flour tortillas. Flour tortillas contain air bubbles. During frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Accordingly, after frying, carefully raise the tortillas out of the vegetable oil and allow to drain for approximately 30 seconds.
- Always allow the appliance to cool completely before moving, removing oil, or cleaning.

Helpful Hints

- Fry foods of uniform size and thickness as they will fry more evenly and at the same speed. Do not overfill the basket. Frying too much food at once lowers the oil temperature and causes food to absorb too much oil.
- Use only heat-resistant utensils. Hot oil damages most plastic or rubber utensils. Do not leave metal utensils in the multi-cooker as they will become hot and can cause injury.
- Use vegetable oils, such as peanut, canola, corn, sunflower, soybean, and light olive oil, which can withstand the high temperatures required for deep frying. Do not use extra virgin olive oil or other vegetable oils as they deteriorate at temperatures below those required for deep frying.
- Do not use solid fat (shortening, butter, margarine, lard). Solid fat will not melt uniformly and will cause severe smoking.
- Avoid preheating the oil longer than necessary and turn off the multi-cooker once the last batch of food has been removed. The longer the oil is heated, the more it deteriorates.
- When breading food, use any type of flour, corn meal, fine bread or cracker crumbs, or commercial breading to coat the food. To get the breading to adhere better to the food, dip the food first in a mixture of egg and milk.
- Foods that are battered may stick to the basket; therefore, you may wish to fry these foods without the basket. If, however, you want to use the basket, lower it into the oil before placing battered foods in the oil. When using the multi-cooker without the basket, a heat-resistant scoop should be used to add or remove foods.
- The number of times the oil can be reused will depend on the type of oil used and the food that is fried in it. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently. Replace the oil if it is dark in color, has an unpleasant odor, smokes when heated, or foams excessively during frying.

How to Fry

1. Place the multi-cooker on a dry, level, heat-resistant surface away from the wall and the edge of the surface. Do not let the cord hang or drape over the edge of the counter or table within reach of children. Remove the cover from the multi-cooker.

NOTICE: To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the multi-cooker, taking care not to place the foil under the legs.

2. Fill the multi-cooker with vegetable oil up to the oil level line, which is located on the inside of the unit. Never use more than 1 gallon of vegetable oil. Less oil can be used, if desired, but the quantity of food will need to be reduced (see Frying Timetable on page 10).
3. Plug cord into a 120VAC wall outlet only. Set the heat control to 400° and preheat for 30 to 35 minutes. Leave heat control at 400° for frying.

4. While the oil is preheating, prepare the food for frying. Remove any excess moisture by patting dry with paper towels. Moist foods cause excess foaming and spattering. Place the basket on the countertop. The basket can be filled $\frac{2}{3}$ full for most foods.

CAUTION! For homemade fries, fill the basket only $\frac{1}{3}$ full. Overfilling can result in the oil boiling over, which may cause burns or damage to the multi-cooker.

5. Once the oil has preheated, slowly lower the basket into the oil and fry food until golden brown. If the oil starts to boil up too quickly, lift the basket out of the oil for a couple of seconds, then lower it again. Repeat as necessary until the basket is completely lowered into the multi-cooker.

WARNING! To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.

6. When the frying time has elapsed, make sure the food is golden brown. Then lift the basket and hook it onto the multi-cooker rim to allow the oil to drain from the food.

7. Allow the oil to cool completely before straining or before moving or cleaning the multi-cooker. To strain oil for reuse, place a funnel into the original oil container or other airtight container and line the funnel with a filter or a double thickness of cheesecloth. Slowly pour the oil into funnel. Store the oil in a cool, dark area.

Recipes

Homemade French Fries

Peel medium potatoes, if desired, and cut into $\frac{1}{4}$ - to $\frac{1}{2}$ -inch thick strips. Place into a large bowl and cover with hot tap water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels.

Because uncooked potatoes contain a high percentage of moisture, extreme care must be used when deep frying. Thoroughly dry potato strips before deep frying. Fill basket only $\frac{1}{3}$ full. Slowly lower filled basket into oil. Do not use cover.

If oil starts to boil up too quickly, lift basket out of oil for a couple of seconds, then lower it again. Repeat as necessary until basket is completely lowered into multi-cooker.

Fry 16 to 18 minutes, until fries are golden brown.

Nutty Chicken Bites

$\frac{1}{2}$ cup finely chopped roasted peanuts

$\frac{1}{4}$ cup cornstarch

$\frac{1}{2}$ teaspoon sugar

$\frac{1}{2}$ teaspoon ground ginger

2 egg whites, slightly beaten

2 tablespoons fresh lemon juice

2 boneless, skinless chicken breasts, cut into $\frac{3}{8}$ -inch strips

Put peanuts in a medium shallow bowl. Mix cornstarch, sugar, and ginger in another small shallow bowl; whisk in egg whites and lemon juice. Dip chicken strips into egg mixture, then coat with peanuts. Place chicken bites in basket. Fry about 1 minute or until golden brown.

Makes about 25

Walnut Crusted Fish

$\frac{1}{2}$ cup panko bread crumbs

$\frac{1}{2}$ cup walnuts

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{2}$ teaspoon salt

1 egg

2 tablespoons milk

3 pounds fish fillets, fresh or frozen and thawed,
cut into 12 pieces

Combine bread crumbs and walnuts in blender or food processor; turn on high speed and process until mixture resembles fine crumbs. Place crumb mixture in a shallow bowl. Mix flour and salt in another shallow bowl. Beat egg and milk in a third shallow bowl. Dip fillets first in flour, then in egg mixture, and finally in crumb mixture. Place fillets in a single layer in basket. Fry about 4 to 5 minutes or until golden brown.

12 servings

Frying Timetable

The following times are approximate and based on maximum recommended amounts of food and 1 gallon of oil. Fill basket no more than $\frac{2}{3}$ full for most foods. When frying homemade french fries, fill the basket only $\frac{1}{3}$ full. If using less than 1 gallon of oil, the quantity of food will need to be reduced.

Type of Food	Quantity	Frying Time
Chicken nuggets, frozen	1½ pounds	3 to 5 minutes
Chicken pieces, raw, breaded	6 to 8 pieces	12 to 18 minutes
Chicken strips, raw, breaded	1 pound	2 to 3 minutes
Donuts (fry donuts without basket)	8 to 10	2 to 3 minutes
Fish fillets, frozen, battered*/breaded	1½ pounds	7 to 8 minutes
Fish fillets, raw, battered*/breaded	4 to 6 pieces	3 to 4 minutes
French fries, frozen	2 pounds	20 to 22 minutes
French fries, frozen shoestrings	2 pounds	12 to 14 minutes
French fries, homemade		(see recipe on page 9)
Onion rings, frozen, battered*/breaded	1 pound	4 to 5 minutes
Onion rings, fresh, battered*/breaded	12 to 16 pieces	1½ to 2½ minutes
Shrimp, frozen, battered*/breaded	1½ pounds	5 to 7 minutes
Shrimp, raw, battered*/breaded	1 pound	3 to 5 minutes

*Battered food will stick to the basket; therefore, it is suggested you place battered food directly into the oil using a long-handled scoop or tongs.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the multi-cooker. These numbers can be found on the bottom of the plug guard.

Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company, Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage but may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441.



Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.
Eau Claire, WI 54703-3703